



## **DAY CARE CENTER REQUIREMENTS**

1. **Hand Washing Sinks** – in kitchen food prep and infant room with diaper changing with hot water minimum 100°F and maximum 120°F. Supplied with soap, paper towels and disposable gloves.
2. **Diaper Changing Stations** – with belted safety strap or fall prevention design and easily cleanable, smooth and nonabsorbent surfaces.
3. **Mats and Mattresses** – must be minimum 1” thick, waterproof and washable.
4. **Kitchen Floor, Walls and Ceiling** – light in color, smooth and nonabsorbent.
5. **Manual Dishwashing** – three compartment sink large enough to submerge largest piece of food equipment supplied with detergent, chemical sanitizer and test papers. Hot water @110°F minimum.
6. **Mechanical Dishwashing** – supplied with detergent, chemical sanitizer and test papers and hot water @ 120°F or heat sanitization with hot water @ 180°F.
7. **Equipment Shelves** - adequate for air drying dishes and food storage shelves 6” off floor. Material nonabsorbent, easily cleanable and contact paper prohibited.
8. **Kitchen Equipment** – adequate to maintain safe food temperatures and food contact surfaces smooth, nonabsorbent, easily cleanable and food grade quality (EX: NSF approved).
9. **Refrigeration** – adequate and maintains food @ 41°F (ambient air at 35°-38°F) with thermometer provided and shelves that do not block air flow.
10. **Freezers** – adequate and maintains frozen food @ 0°F with thermometer provided and shelves that do not block air flow.
11. **Produce Colander** (approved by Health Inspections) or **Prep Sink** - provided if preparing fruits and vegetables.
12. **Internal Food Thermometer** - provided for testing food temperature safe zones.
13. **Mop/Utility Sink** - for maintaining floor mops and disposal of waste water. (Bathtub or shower facilities approved by Health Inspections.)
14. **Lighting** – adequate, shielded or shatterproof to prevent possible glass contamination.
15. **Ventilation** – adequate to maintain comfortable room temperature and remove excess heat and grease vapors from cooking equipment.
16. **Air Conditioning and Heating Systems** – must be out of children’s reach and have safeguards that prevent children from being injured.
17. **Childproof Safety Plugs and Latches** – in use to prevent children’s access to electrical outlets, surge protectors and toxic items in cabinets.
18. **Toxic Items** (chemical cleansers, etc.) must be on top shelf out of children’s reach (not above food storage) or locked in childproof cabinets. All toxic items must be kept closed and labeled.
19. **Professional Pest Control** – provided for effective pest control with child safe methods. Copies of extermination receipts required.
20. **Garbage Receptacles** – provided with tight-fitting lids and designed to prevent the entry of insects and rodents. Outdoor storage on nonabsorbent material outside of children’s play area.
21. **Outdoor Play Areas** – accessible by safe route and enclosed by building or fence at least four (4) feet high with two (2) exits.
22. **Premises** – must be maintained, drained well without the accumulation of stagnant water and unnecessary equipment.